If provided, stick your candidate barcode label here.

Candidate name (first, last)
First
Last
Candidate enrolment number  Date of birth (DDMMYYYY)  Gender (M/F)

Assessment date (DDMMYYYY)  Centre number  Candidate signature and declaration*

• If any additional answer sheets are used, enter the additional number of pages in this box.
• Please ensure that you staple additional answer sheets to the back of this answer booklet, clearly labelling them with your full name, enrolment number, centre number and qualification number in BLOCK CAPITALS.
• All candidates need to use a black/blue pen. Do not use a pencil or gel pen.
• If provided with source documents, these documents will not be returned to City & Guilds, and will be shredded. Do not write on the source documents.
* I declare that I had no prior knowledge of the questions in this assessment and that I will not divulge to any person any information about the questions.

You should have the following for this examination
• a pen with black or blue ink

General instructions
• Use black or blue ball-point pen.
• The marks for questions are shown in brackets.
• This examination contains 14 questions. Answer all questions.
• Answer the questions in the spaces provided. Answers written in margins or on blank pages will not be marked.
• Cross through any work you do not want to be marked.
1 State **four** methods used to enforce legislation on businesses failing to comply with food safety.

2 Explain **two** reasons why temperature control is important when managing food safety.
3 Explain two reasons for having effective pest control procedures in a professional kitchen. (4 marks)

4 State two ways in which a kitchen can be recognised for the quality of its food. (2 marks)
5 Explain how intensive farming has affected food production and availability. (4 marks)

6 Describe the Roux brothers' influence on gastronomy. (4 marks)
7 Describe **four** methods for the preservation of duck. (4 marks)

8 Explain **two** challenges of sourcing high quality wild feathered game throughout the year. (4 marks)
9. Explain the effect of the ‘jerky’ preservation method on game. (5 marks)

10. Describe **three** stages involved in tempering dark 70% chocolate, using the seeding method. (3 marks)
11 Explain why agar agar can be a suitable alternative to animal-based gelatine in the production of desserts. (7 marks)

12 State three cakes or sponges that are made using the separated egg method. (3 marks)
13 Explain how the inversion technique is used in the production of cakes and sponges. (7 marks)
The head chef has been observing the food safety practices of his staff and has identified that improvements could be made in their working practices. He will hold refresher training for all staff.

Discuss the information that should be included. (15 marks)